

POLISAC AROM

Sensory and stability improver
for wines ready to be bottled

CHARACTERISTICS

POLISAC® AROM is a completely soluble fining adjuvant, based on vegetable and parietal polysaccharides and grape tannin.

POLISAC® AROM was specifically designed for protecting and maintaining the freshness and fruitiness of wines; it has a long-lasting colour stabilisation, a strong antioxidant power and expresses a full-taste sensation, increasing the volume and smoothness of wines.

APPLICATIONS

POLISAC® AROM enriches the wine with polysaccharides that correct excessive thinness and astringency. The addition of polysaccharides favours the formation of stable colloidal complexes with astringent grape tannins, improving the smoothness and roundness of wines and balancing the acidic components.

The presence of condensed tannins improves the volume and body of wines and increases the antioxidant and antiradical power.

The full solubility of the product avoids other cleaning treatments on the wine

DOSES AND INSTRUCTIONS FOR USE

To be used on finished wine in doses of:

10 - 20 g/hl for white wines;

20 – 30 g/hl for red wines.

A small test may be useful for identifying the best dosage for the desired characteristics.

POLISAC® AROM must be used on protein-stable wine.

Dissolve gradually POLISAC® AROM in water or wine 10 times its weight until it is completely dissolved and without forming lumps. Add to the mass with an appropriate pumping over in a closed vat.

COMPOSITION

Vegetale polysaccharides and yeast

PACKING

1 kg package

It can be stored for more than 24 months in its original packaging

This product is not dangerous. No safety data sheet is required.